



CLAYTON HOTEL

CORK CITY

Lunch Menu

To Start

Soup of the Day

€7.00

Plant based soup made from locally sourced vegetables and stock made from vegetable trimmings, served with artisan soda bread

(Contains allergens: 6 wheat,12)

Spicy Chicken Wings

€8.50

Crispy wings coated in mildly spiced chili and pineapple BBQ sauces, served with crunchy celery sticks and lime crème fraiche *(Contains allergens: 7,11,12,13)*

Seafood Chowder

€12.50

Selection of fresh local fish and vegetables in a creamy sauce served with artisan soda bread

(Contains allergens: 3 smoked haddock, salmon, cod, 6 wheat,7,11,12,13)

Golden Crumbed Ardsallagh Goat's Cheese

€8.50

Mixed baby leaves, sun dried tomato, cranberries and pickled beets

(Contains allergens 6 wheat,7,11,13)

Salads

Warm Chicken and Cashew Nut Salad

€12.00

Mixed leaves, honey, ginger and light soy sauce dressing *(Contains allergens:5 cashew nut,6 wheat,8,12)*

Beef Tomato & Macroom Buffalo Mozzarella Salad

€10.00

Balsamic dressed rocket, toasted sunflower seeds and basil oil *(Contains allergens: 7)*

Salmon Niçoise

€19.00

Pan fried Salmon served with baby potatoes, spinach, green beans, marinated olives, boiled egg and plum tomatoes, dressed with herb vinaigrette

(Contains allergens: 3 Salmon,7,11,13)

Mains

Certified Irish Black Angus Burger

€19.95

Hand minced in Galway by Heaney Craft butchers, toasted sesame coated brioche bun with our homemade burger sauce, smoked streaky Irish bacon, matured cheddar cheese, served with red slaw & French fries *(Contains allergens:6 wheat, 7,9,10,11,13)*

****Please allow a 20 minute cooking time***

Traditional Irish Fish & Chips

€19.95

Irish Haddock fillets in a light tempura batter. Served with our tartar sauce, caramelized lemon and pea & mint puree *(Contains allergens: 3 Haddock, 6 wheat, 7,11,13)*

Yellow Thai Curry

€16.00

Mixed vegetables in a mildly spiced curry sauce, infused with kaffir lime leaves. Served with basmati rice *(Contains allergens:4 peanuts, 8, 12)* ***Add chicken or prawns €5.00***

Pan Fried Fillet of Hake €22.50
Served with leek & bacon potato cake, tenderstem broccoli, grilled cherry tomatoes, capers, bell pepper and coriander salsa *(Contains allergens: 3 Hake,6 wheat,6 oats,7,12)*

Lamb Tagine €19.50
Harissa marinated lamb with Moroccan spiced cous cous and mint yoghurt
(Contains allergens:6 wheat,7 celery mustard)

Sandwiches

Toasted Special €8.50
Honey roasted ham, matured cheddar cheese, beef tomato and red onion served on bloomer bread with petit salad and red slaw *(Contains allergens: 6 wheat 7, 11)*

Cajun Chicken and Shredded Mozzarella Sourdough Baguette €8.50
Served with petit salad and red slaw
(Contains allergens: 6 wheat,7, 11)

Roasted Vegetable Bap €8.50
Granary bap filled with roasted Mediterranean vegetables, sundried tomato humus and rocket
(Contains allergens: 6 wheat, 6 rye, 6 barley, 8, 10)

Open Smoked Salmon & Prawn Sandwich €10.00
Served on artisan soda bread, with dressed leaves and homemade marie rose sauce
(Contains allergens:2 king prawns, 3 smoked salmon, 6 wheat,7,11, 13)

Desserts

Mango and Passionfruit Cheesecake €7.50
With duo of fruit coulis
(Contains allergens: 6 wheat,11)

Salted Caramel Roulade €7.50
Soft meringue fillet with caramel cream, topped with rich chocolate sauce, served with rum and raison ice cream *(Contains allergens: 6 wheat, 7,11)*

Lemon Tarte €7.50
With Champagne sorbet
(Contains allergens: 6 wheat,7, 11)

Selection of Glenown Ice Cream €7.00
Strawberry, Vanilla, Chocolate
(Contains allergens:6 wheat, 7, 11)

ALLERGEN INDEX No 1 & 2 Shellfish No. 3 Fish No. 4 Peanuts No. 5 Nuts No. 6 Cereals containing gluten No. 7 Milk/Milk Products No.8 Soya No. 9 Sulphur Dioxide No. 10 Sesame Seeds No. 11 Egg No. 12 Celery and Celeriac No. 13 Mustard No. 14 Lupin